



Wedding Menus

Peas and Carrots Ltd



Wedding Receptions or Formal Events 'designed by you'

Premium Buffet Menu £89.95 per person

Three Course Set Menu Package @ £94.95

Package Price includes:

- Welcome drinks with a selection of Canapés
- Three course event menu with Coffee & Petit Fours
- Half a bottle of House Wine per person
- A glass of fizz for the Toast
- A dedicated Wedding Co-ordinator to plan you day
- Functions Manager to run your event
- White table linen, chair covers and napkins

We offer total flexibility when it comes to making sure your Wedding Day or Formal Event is one to remember. You can design your package to suit your requirements and your budget with our support and guidance.

We have a variety of reception drinks packages and an extensive wine list, which includes Champagne and Prosecco to compliment your dining options.

We are also happy to provide your specific choice of beers, wines and spirits.

We have included perfectly balanced menu options to choose from, which we feel will make for a stunning event, however we are happy if you have a preferred menu choice.

All prices are inclusive of VAT at the current rate.



Canapes

Canapés & Nibbles Includes a choice of 4
Canapés £15.95 per person
Additional Canapés £3.95 per person

Please select 4 Items from the options below

Grilled Halloumi and Olive

Mozzarella Tomato & Pesto

Goats Cheese & Red Onion Chutney

Mini Jackets with Cream Cheese & Chives

Beef Bresaola with Horseradish & Parmesan Crisp

Oriental Chicken & Chilli Jam

Smoked Salmon, Cream Cheese & Lemon Capers

King Prawn & Avocado

Chorizo & Roasted Red Peppers

Please advise of any allergies or special requirements
A full list of allergens for all dishes can be provided on request

All prices are inclusive of VAT at the current rate.

Premium Buffet Menu

Premium Buffet Menu £49.95 per person

- 4 Main Course Options from the hot/cold menu
- 4 Vegetable and Salad Options
- 2 Dessert Options

Main Hot Choices

- West Country Beef with Mustard and Herb Crust
- Coriander and Lime Jerk Chicken
- Slow Roast Pork Belly, Crackling and Cider Apple Sauce
- Whole Fillet of Salmon with Parsley and Basil Pesto
- Roasted Tomato and Pepper Tart v
- Falafel and Courgette Bhajis v
- Mac n' Cheese with Herb Crust

Main Cold Choices

- Honey Roasted Ham with Mustard and Pickles
- Charcuterie Platter, Parma Ham, Salami and Chorizo
- Cheese Ploughman's Platter

Salad options

- Mixed Leaf Salad with Herb and Lemon Olive Oil
- Warm new Potatoes with Rock Salt and Thyme
- Broad Bean & Pea Salad, with Mint and Parmesan
- Chargrilled Courgette, Parmesan, Pine Nut Salad
- Cous Cous Salad
- Rice Salad
- Coleslaw

Breadbox

- Artisan Bread, Rustic Bread, Grilled Flatbreads, Brioche

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request



Premium Buffet Menu

Premium Buffet Menu £49.95 per person

4 Main Course Options from the hot/cold menu

4 Vegetable and Salad Options

2 Dessert Options

Desserts

Eton Mess

Fresh Strawberries, Meringue, Whipped Cream &
Fruit Coulis

Sticky Toffee Pudding

Butterscotch Sauce & Custard

Classic Lemon Tart

Raspberries & Raspberry Coulis, Crème Fraiche

Honeycombed Cheesecake

Caramel Sauce

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TO START

Please select 1 starter from the menu below

Warm Goats Cheese & Beetroot Tart
Rocket & Pine Nut Salad (v)

Lemon and Thyme Salmon Fishcakes
Radish Garnish & Sweet Chilli Jam

Rich Tomato & Basil Soup
Mini Cheese Toasties (v)

Gallia & Cantaloupe Melon Cartwheel
Exotic Fruits served with a Fruit Coulis (v)

Ham Hock & Pea Terrine
Toasted Brioche Bread & Chutney

Chicken Caesar Salad

Welsh Rarebit
Fig, Apple & Ale Chutney with Wild Rocket (v)

Gently spiced Lamb Kofta
Watercress, Tzatziki Yoghurt and Pitta Bread



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TO FOLLOW

Please select 1 main course from the menu below

Goats Cheese, Red Onion & Spinach Pithivier
Pesto Cream & roasted Vegetables (v)

Butternut Squash, Sage & Mozzarella Risotto
Cake (v)
Rocket Salad and Tomato Coulis

Traditional Roast Beef & Yorkshire Pudding
Gravy and seasonal Vegetables

Roasted Loin of Wiltshire Pork
Caramelised Apple Mash, Roasted Vegetables
and Rich Jus

Beer battered Fish & Chips
with Mushy Pea Puree

Chicken Breast & Wild Mushroom Sauce
Clotted Cream Mash, Grilled Tender-stem
Broccoli

Leek, Cumberland & Lincolnshire Sausages
Wholegrain Mustard Mash. Rich Gravy, Crispy
Leeks

Salmon
Tomato, Mango, Avocado, Cucumber Salsa



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TO FINISH

Please select 1 dessert from the menu below

Eton Mess

Fresh Strawberries, Meringue, Whipped
Cream & Fruit Coulis

Sticky Toffee Pudding

Butterscotch Sauce & Custard

Warm Chocolate Brownie

Cornish Clotted Cream

Classic Lemon Tart

Raspberries & Raspberry Coulis, Crème Fraiche

Honeycombed Cheesecake

Caramel Sauce

Vanilla Creme Posset

Homemade Shortbread

Apple Crumble

Vanilla Custard

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Evening Finger Buffet Menu

Finger Buffet Menu £29.95 per person

Additional Items @ £4.85

Please select 6 Items from the options below

Assorted Bruschetta (v)

Assorted Toasted Sandwich bites (v)

Tempura King Prawns

Vegetable & Spinach Pakora (v)

Pork and Sage Lattice with Caramelised Onion

Breaded Plaice Goujons with Tartare Sauce

Duck Spring Rolls with Hoi Sin Sauce

Cajun Chicken Wings

Honey and Mustard Chipolatas

Vegetable Samosa with Mango Chutney (v)

Baby Jacket Potatoes filled with Cream Cheese

& Chives (v)

Goats Cheese and Red Onion Tartlet

Brie Wedges with Cranberry (v)

Chicken & Vegetable Gyozas

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BBQ Menu

BBQ Menu £38.50 per person

4 Main options

3 Salad Options

Please select 7 Items from the options below

Main Menu

Choices Beef Burgers

Cumberland Sausages

Peri Peri Chicken

Minted Lamb Kofta

Salmon & Thyme

Jerk Marinated Chicken Thigh

Lemon & Herb Chicken Breast

Slow Cooked Belly of Pork

Charred Halloumi with Roasted Pepper & Cherry
Tomatoes

Vegetable and Salad options

Mixed Leaf Salad with Herb and Lemon Olive Oil

Warm new Potatoes with Rock Salt and Thyme

Broad Bean & Pea Salad, with Mint and Parmesan

Cous Cous Salad

Rice Salad

Coleslaw

Chargrilled Courgette, Parmesan, Pine Nuts with
Green Basil Salad

Included within the package

Brioche Burger Roll & Grilled Pitta Bread

Jacket Potato, Cheese

Please advise of any allergies or special requirements




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request



Room Capacities

South Hill Park offers a range of rooms and set ups for your event, from cabaret and banqueting to theatre and boardroom.

	Theatre	Cabaret	Boardroom
			
Cellar Bar	N/A	N/A	N/A
Coach House	146	80	N/A
Garden Room	63	40	
McAllisters	46	N/A	N/A
Recital Room	80	48	
Tall Hall	72	N/A	N/A
Terrace Room	44	32	
Mirror Gallery	56	N/A	

ROOM	Banquet	Dinner Dance	Reception (standing)
			
Cellar Bar	60	N/A	120
Coach House	100	60	200
Garden Room	50	40	100
McAllisters	30	N/A	60
Recital Room	54	44	120
Tall Hall	60	N/A	100
Terrace Room	40	N/A	80
Mirror Gallery	48	N/A	90

